

Title (en)

Method for producing a milk or cheese product by moulding

Title (de)

Verfahren zum Herstellen eines Milch- oder Käseproduktes durch Formen

Title (fr)

Procédé de fabrication, par moulage, d'un produit laitier et fromager

Publication

**EP 1378164 B1 20070808 (FR)**

Application

**EP 03022231 A 20001003**

Priority

- EP 00402712 A 20001003
- FR 9912551 A 19991008

Abstract (en)

[origin: EP1090546A1] A moulded fresh dairy product has 25 - 50 % dry matter. This matter has 30 - 75 % fat content and pH of 4.6 - 6. An Independent claim is included for the following: (a) Molding a fresh dairy product as above, includes placing a dose of the product in mould(s), cooling surface(s) of the product to solidify it, reheating the mold(s) to melt a surface of the molded product(s) and then removing them from the mold(s). Preferred Features: The molds are reusable. The product is solidified by cooling its surface to -4 degrees C to -20 degrees C molds using brine at -10 degrees C to -40 degrees C. The product surface is reheated to 15 - 60 degrees C. The molded product is coated by wetting it in a bath at 20 - 90 degrees C. It is then dusted with particles of dry or semi-dry fruit, herbs and/or spices are then after . The particles are 1- 4 mm. The coating material is gel-like and does not stick to a plastic packaging.

IPC 8 full level

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